

### Claims

1. (Original) A method for making a beverage comprising:  
    providing a beverage;  
    providing an amount of glucosamine (GLCN);  
    mixing the beverage and the GLCN, thereby forming a GLCN beverage; and  
    heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient  
to reduce colony forming units (cfu) by at least about 50%.
2. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage  
comprises heating the GLCN beverage to at least about 160°F.
3. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage  
comprises heating the GLCN beverage to at least about 200°F.
4. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage  
comprises heating the GLCN beverage to a temperature in a range of from about 160°F to about  
300°F.
5. (Original) The method of claim 1, wherein the GLCN beverage is heat-pasteurized for  
a time period from about 1 second to about 5 minutes.
6. (Original) The method of claim 1, wherein the amount of GLCN added to the  
beverage is at least about 0.1 g GLCN per serving
7. (Original) The method of claim 6, wherein the amount of GLCN added to the  
beverage is at least about 0.25 g GLCN per serving.
8. (Original) A method for making a beverage comprising:  
    providing a beverage;

providing a first amount of GLCN;  
mixing the beverage and the GLCN, thereby forming a GLCN beverage; and  
heat-pasteurizing the GLCN-beverage, wherein the amount of GLCN in the  
GLCN beverage prior to heat-pasteurizing is substantially similar to a second amount of  
GLCN in the GLCN beverage after heat-pasteurizing.

9. (Original) The method of claim 8, wherein the second amount of GLCN in the GLCN beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN beverage prior to heat-pasteurizing.

10. (Currently amended) The method of ~~any of claims~~ claim 1 to 9, wherein the GLCN is derived from a fungal biomass containing chitin.

11. (Currently amended) A beverage made by the method of ~~any of claims~~ claim 1 to 11.

12. (Original) A beverage comprising:

at least about 0.01 g per serving of GLCN; and  
at least about 0.0001 wt. % levulinic acid.

13. (Original) A beverage comprising:

at least about 0.01 g per serving of GLCN; and  
at least about 0.0001 wt. % melanoidins.

14. (Original) The beverage of claim 13, wherein the beverage does not contain shellfish proteins.

15. (Original) A beverage comprising:

at least about 0.01 g per serving of GLCN;

at least about 0.0001 wt. % levulinic acid and/or at least about 0.0001 wt. % melanoidins; and

wherein the beverage is at least about 160°F.

16. (Currently amended) The beverage of ~~any of claims~~ claim 13 to 15, wherein the beverage comprises at least about 0.25 g GLCN per serving.

17. (New) The beverage of claim 15, wherein the beverage comprises at least about 0.25 g GLCN per serving.